

Broom

410 mm, Soft/hard, Lime



Item Number: 317477



Designed for effective cleaning of food industry floors as well as in kitchens and restaurants, this Broom has firm front bristles that loosen stubborn dirt and heavier debris, while the softer rear bristles gather the finer particles.

General Information

Bristle stiffness	Soft/hard
Connection	Euro Threaded
Colour	Lime
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
UNSPSC Code	47131604
Country of Origin	Denmark

Product Dimensions

Visible bristle length	56 mm
Product Length/Depth	410 mm
Product Width	90 mm
Product Height	120 mm
Net Weight	0.53 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	480 Pcs
Quantity Per Layer (Pallet)	60 Pcs.
Box Length/Depth	545 mm
Box Width	270 mm
Box Height	220 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0138 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0162 kg
Total Tare Weight	0.03 kg
Gross Weight	0.56 kg
Cubic metre	0.004428 M3
GTIN-13 Number	5705022013889
GTIN-14 Number (Box quantity)	15705028013910
Customs Tariff Number	96039099

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature ³	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

New equipment should be cleaned, disinfected, sterilised and any labels removed, as appropriate to its intended use, e.g. high risk vs. low risk food production areas, general hospital areas vs. intensive care units, before use.

3. Do not store the product below 0° Celsius.